



Catering Menu

At Lockhart Smokehouse it is our goal to make every party and event one to remember. We specialize and take pride in the ability to hand craft every event to our customers' preference. Special requests, allergy limitations and personal preferences are welcome. Please let us know if you have any desires we may be able to fulfill. Look inside and you will find some of our favorites that you and your guests are certain to remember. Contact us for exact pricing for your special event!

Cheers and we look forward to partying with you!

Cold Finger Foods

Crisp Vegetables & Lockhart Hummus

Seasonal vegetables with smoked hummus for dipping, pita bread also available

Smoked Devilled Eggs

Chopped brisket, jalapenos, and onions

Tomatoes and Mozzarella Skewers

With smoked balsamic dressing

Lockhart Caviar

Served with tortilla chips... black beans, corn, jalapenos, red bell pepper, and lime juice bring this TX favorite to life

Hot Finger Foods

Smoked Brisket Queso

Chopped brisket, sautéed jalapenos and onions served with tortilla chips

Burnt End Bites

It's like meat candy, smoked from the fatty end of the brisket or pork rib tips

Sliders

Succulent pork shoulder or chopped Lockhart brisket on sliced mini rolls

Smoked Chicken Wings

Dry rubbed and smoked and we can make them "inferno" hot if you request

Kreuz Market Sausage Bites

What's better than this over 100 year old recipe handmade sausage

**Party Platters feed 20-25 people

**Per Person feeds one average "American" appetite

72 hour notice required

\$350 pre-tax minimum

Allergy limitations, preference, vegetarian & special requests are welcome

Delivery and Service Charges may apply.

Build Your Own Buffet

*All selections include traditional garnishments and bread service
72 hour notice required
\$350 pre-tax minimum
Allergy limitations, preference, vegetarian & special requests are welcome
Delivery and Service charges may apply.*

Salad Selections

Crisp Lockhart Slaw

Crisp, tangy slaw with a mild kick

Lockhart Potato Salad - *new potatoes with bites of Lockhart Smokehouse brisket, celery & onions*

Mixed Field Greens - *served with balsamic dressing on the side*

Tomato, Cucumber & Feta - *tossed in an oregano vinaigrette*

Blue Cheese Slaw - *blue cheese crumbles and diced jalapenos*

Main Course

**All meat, except original sausage, is gluten free*

Signature Brisket

Pork Spare Ribs

Smoked Chicken

Smoked Salmon

Prime Rib

Burnt Ends

Side Selections

Creamy Mac n' Cheese

just like mom used to make . . . but better. We can also do a spicy version!

Baked Beans - *with bits of smoked jalapenos and Lockhart Smokehouse brisket*

Cheesy Potato Casserole - *cheese, country cubed potatoes, and onion*

Green Bean Casserole - *with crispy onions*

Smoked Cream Corn - *creamy sweet corn kernels with jalapenos and onions*

Lockhart Poppers - *Jalapeno's stuffed with pork, mozzarella, and cream cheese then wrapped in bacon and smoked*

Beef Ribs

Pork Loin

Kreuz Sausage

Turkey Breast

Baby Back Ribs

Pulled Pork

**Vegetarian- Smoked Portabella
Mushroom topped with Rice Pilaf**

Sweet Endings

Bread Pudding

Banana Pudding

Cobbler

Assorted Cookies

Pecan Pie (10 slices per pie)

Brownies

Terms of Service:

50% nonrefundable deposit due upon the booking of the event, the remainder to be collected prior to service the day of the event. Deposit is nonrefundable if cancellation occurs within three months to the date of the event.

For on-site catering, a room charge may apply during peak business hours. Additional charges apply for service utensils, plate settings, and possible rentals. Additional charges may apply for delivery or off site catering outside of a 20 mile radius. Service Charge of 18% will be added to the final bill when applicable. TABC guidelines and regulations are the sole responsibility of the event coordinator or on-site event staff. Excess food will be disposed of at the finish of the event unless otherwise agreed to in advance.

Service Staff Costing:

Food Servers - \$100 per server / per hour

Bartenders - \$125 per tender / per hour

Bussers - \$60 per steward / per hour